

EATING HORSEFLESH.—Paris eats a thousand horses every month, and hypophagy is gaining ground in the large towns of France. With a view to promote the introduction of horseflesh into the English dietary, Emile De-croix, who first tasted it from necessity in Algeria, and now is unhappy because all the world will not eat it, gave a banquet in Paris on the last Saturday in December, and invited the correspondents of all the London journals. Horseflesh was served in a variety of forms—soup, boiled, roast, sausage, etc. Everything except the sweets at desert was of chevaline extraction. The crowning dish was roast fillet, which was very tender and succulent. There was no flavor or odor that in the remotest way reminded one of the stable. The weak point of the feast was the salad, which was dressed with oil taken from horse feet.

The London Standard says:—"The news that the Russian terms of peace have been made known to the Porte and are now being discussed by it, comes opportunely to temper the excitement and exaggerated alarm that foolish people might otherwise have felt at the intention of the Government to move on Monday for a supplementary credit. We do not hesitate to say that the mere fact that a delay of four days is to elapse before the motion comes on, is a sufficient indication that in the opinion of the Government the peril against which it is to guard us, is by no means pressing, though it is absolutely necessary that Russia should receive

REAPPORTIONMENT.—By the plan for the reapportionment of members of the Virginia House of Delegates agreed upon by the special joint committee, Alexandria city and county will have one delegate, Clarke and Warren together one, Culpeper one, Fairfax one, King George and Stafford together one, Loudoun and Fauquier together three, Prince William one and Rappahannock one.

reach an English Consulate, a heartfelt thank God went up from his hearers at the assurance that that charity which is so strongly commend-

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